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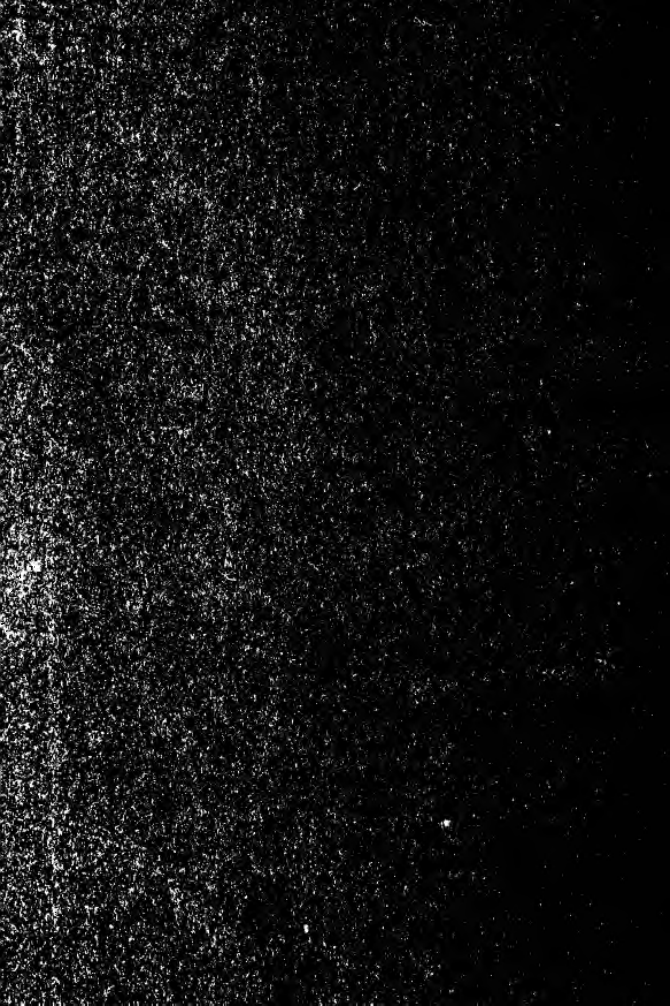
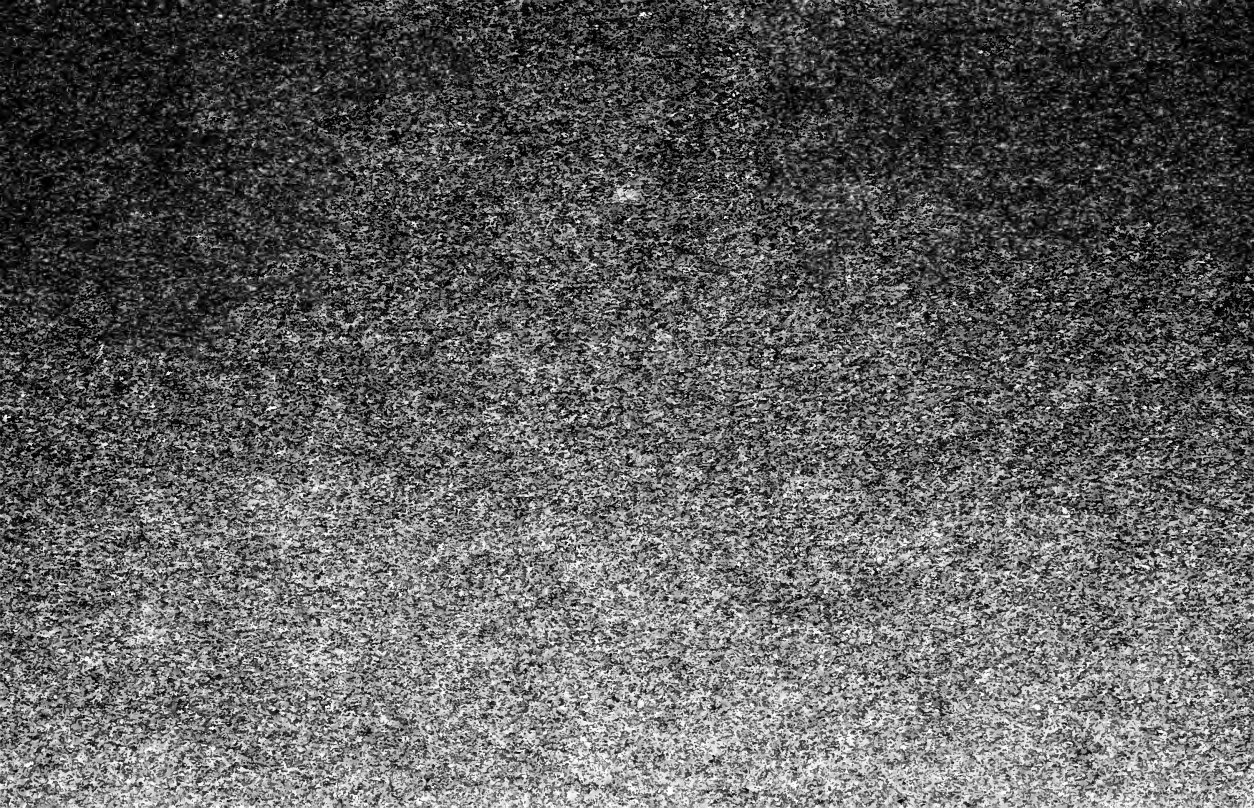
A PRACTICAL COOK BOOK

COMPILED BY THE LADIES OF THE EASTERN HAMPDEN MEDICAL ASSOCIATION





A PRACTICAL COOK BOOK

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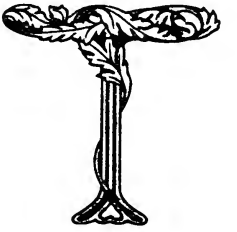

DAILY NEWS JOB PRINT
SPRINGFIELD, MASS.

TX 715
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"Prove all things and hold fast that which is good."

DEC 12 1914
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Soups

Corn Soup.

One can or 6 ears of corn, 2 cups cold water, 2 tablespoons chopped onion, 2 cups scalded milk, 1½ teaspoonful salt; celery salt and cayenne to taste; 3 tablespoons butter, 3 tablespoons flour, 1 cup whipped cream. Cook the fresh corn in the cold water 30 minutes (canned corn needs less time), press through a sieve; add the scalded milk. Cook onion in butter, add flour and seasoning, add corn and milk, cook 5 minutes; strain, add whipped cream and serve. Garnish with popped corn if desired.

MRS. A. O. SQUIRES.

Cream of Corn Soup.

One can grated corn, 1 pint boiling water. Cook gently 20 minutes, then rub through a sieve. Melt 2 tablespoons butter; when bubbling add 2 tablespoons flour, 1 teaspoonful salt, dash of white pepper and stir to a smooth paste: then add to it gradually 1 pint of milk and cook until smooth and creamy, stirring all the time. Cook 5 minutes on the back of stove where it will not burn, then add corn. Heat thoroughly and serve. MRS. H. C. MARTIN.

Potato Soup.

Five potatoes, 1 large onion. Boil together about an hour, then strain through a sieve. Add 1 quart of milk and one cup of cream, butter, sale and pepper to taste.

MRS. J. E. MARSH.

Baked Bean Soup.

Two cups cold baked beans, 2 cups tomatoes, 5 cups water, 1 small onion. Boil 45 minutes; strain, thicken and season with butter, pepper and salt.

MRS. P. A. HOYT.

Bean Soup.

One pint cooked dark beans, 1 quart beef stock. Cook together a few minutes. Mash through a sieve. Return to stove and season with butter, salt and a little pepper.

MRS. STOWELL.

Turkey Soup.

Take remains of a cold roast turkey, trim off the meat, break up the bones, cover with water, add salt, pepper, 1 onion sliced, and a few stalks of celery. Boil gently for 1 hour, strain and skim. Add small pieces of the meat, a small handful of rice and simmer until rice is done, when it is ready to serve. MRS. F. F. DEXTER.

One pint can kidney beans, 1 quart of water with 4 steero cubes. Thicken a little with flour.

MRS. J. STOWELL.

Tomato Soup.

One small onion sliced, 1 tablespoon butter, 1 quart of tomatoes (cooked and strained), 1 pint boiling water, 1 teaspoonful sugar, 1 teaspoonful flour (heaping). Salt and pepper to taste. Brown the onion in the butter, add tomato and hot water. Mix flour and sugar and moisten with cold water. Stir into the boiling liquid, season to taste and serve with squares of hot buttered toast.

MRS. A. P. NOYES.

Clam Soup.

One quart of milk, 4 small potatoes cut into small dice and boiled in water until soft, then drain, add milk and when it comes to a boil add 25 clams chopped fine. Stir occasionally, as it burns quickly. In the meantime cream 1 tablespoon butter and 1 of flour and stir in soup until all is dissolved. Add chopped parsley, pepper and salt to taste. Easily and quickly made. MRS. MARTIN.

Mock Bisque Soup.

One-half can tomatoes, 1 qt. milk, 1-3 cup butter, 1 tablespoonful cornstarch, 1 teaspoonful salt, ½ teaspoonful white pepper. Stir the tomatoes until soft enough to strain easily. Cook 1 tablespoonful of the butter and cornstarch together, adding enough hot milk to make it pour easily. Boil milk in double boiler, stir carefully into the boiling milk and cook 10 minutes. Add the remainder of the butter in small pieces. Add salt, pepper and tomatoes (with a little soda). Serve very hot.

MRS. MARSH.

Parsnip Chowder.

This is especially good in the spring made from parsnips which have been in the ground all winter. Fry slices of salt pork and onion as for any chowder. Cut up 3 or 4 small parsnips and 3 or 4 potatoes. Cover with cold water and boil; add pork and onions. When done add milk, butter, salt and pepper. MRS. HOYT.

Corn Soup.

One can corn, 1 pt. boiling water, 1 pt. milk, 1 slice onion, 2 tablespoons each of butter and flour, 1 teaspoonful salt, few grains of pepper. Chop corn, add water and simmer 20 minutes; rub through sieve. Scald milk with onion, remove onion and add milk to corn. Bind with butter and flour cooked together. Add salt and pepper.

MRS. WEISER.

Fish

Baked Halibut.

Cover bottom of baking dish with slices of salt pork chopped fine and two onions sliced thin. Lay the fish, cut rather thick, on this, season with salt, and pepper if liked. Cover the fish with generous sprinkling of bread crumbs. Lay slices of salt pork on top of crumbs. Fill baking dish about 1-3 full of milk. Bake in moderate oven from 1¼ to 1½ hours or longer, according to size of fish.

MRS. A. O. SQUIER.

Finnan Haddie.

One and one-half lbs. finnan haddie, 3 cups mashed potatoes, 1 egg, strips of bacon, milk. Freshen fish, dry and brush with drippings and boil. Cut in pieces suitable for serving. Have ready 3 cups well seasoned, mashed potatoes, beaten until creamy. Whip in the egg yolk and the white, beaten stiff. Pile on the fish, brush lightly with milk and garnish with pimento strips and bacon. Set in hot oven until bacon is cooked and potato browned.

MRS. HOYT.

Escalloped Salmon with Macaroni.

Drain oil from 1 can salmon, remove skin and bones and flake finely. Boil 1 cup of macaroni (in ½-in. lengths) in boiling salted water until tender, then drain. Cook together 2 tablespoons each of butter and flour with 1 pt. milk, season to taste with pepper and salt. Arrange macaroni and salmon in alternate layers in buttered baking dish, pour over the sauce, cover with buttered crumbs and brown in the oven. MRS. MARSH.

Codfish Souffle.

One cupful rice in 1 qt. milk (in double boiler); while hot stir in 1 cupful shredded codfish, 1 tablespoonful butter, yolks of 2 eggs. Salt and pepper to taste. When cold fold in the stiffly beaten whites of two eggs. Bake 20 minutes. Serve at once. MRS. W. R. WEISER.

Salmon Loaf.

One can salmon (remove skin and bones), 1 cup bread crumbs, 1 cup milk, butter size of walnut, 3 eggs. Season well and put in buttered pan, bake 1 hour. Serve hot with cream gravy. MRS. COOLEY.

Escalloped Salmon.

One can salmon. Butter bottom and sides of dish and place a layer of minced salmon first with alternate layers of white sauce. Rolled cracker crumbs and bits of butter on top. Bake a delicate brown.

White sauce: One cup milk, 1 tablespoon each of flour and butter, salt and pepper to taste. MRS. HANNUM.

Codfish Omelette.

Wash a piece of codfish as large as your hand; soak over night in warm water; in morning remove bones and chop fine. Then put into 3 gills of milk and let it boil up, stir in butter ½ size of an egg, tablespoon flour in little cold milk. Then add 3 well beaten eggs; turn into a buttered dish, set into hot oven until it raises and browns. MRS. WOODS.

Stuffed Halibut Steak.

Two slices halibut steak an inch thick, 6 slices salt pork, 1 cup bread crumbs, 1 tablespoon melter butter, chopped parsley and onions, salt and pepper. Place 1 slice in buttered baking tin, cover with mixed crumbs and seasoning. Place other slice on top and cover with salt pork. Bake 40 minutes and serve with white sauce.

MRS. HOYT.

Baked Mackerel.

Have mackerel dressed for broiling, open and put in well buttered baking pan skin side down. Dredge with flour, salt and pepper and dot with bits of butter; then pour over all 1 cup of cold milk and bake in quick oven, about 30 minutes for medium-size fish.

MRS. H. C. MARTIN.

Meats

Creamed Chicken.

Cook chicken until tender, when cool cut into small pieces. Nearly fill pudding dish or pan and season with salt and pepper. Pour over the chicken a thickened dressing of cream, or a part milk, enough to moisten chicken thoroughly; then cover with a thick layer of bread crumbs which have been browned in the oven. Bake slowly an hour. MRS. A. L. COOLEY.

Baked Ham.

Slice of ham about 1 in. thick, brown in frying pan on both sides, then place in deep baking dish. Pour a little less than 1 qt. of milk in hot pan and thicken. Slice enough raw potatoes over the ham to cover it well and over this pour the thickened milk. Bake in a moderate oven 1 hour, but do not cover; try with fork, the ham will be tender when done. MRS. M. I. SHEA.

Veal Loaf.

Chop fine 4 lbs. lean, raw veal, 1 tablespoon salt, 1 teaspoon pepper, butter size of an egg, 5 tablespoons milk, 1 egg; roll fine 6 Boston crackers, mix all thoroughly, pack closely in square baking tin and cover with cracker crumbs, bits of butter and a little salt and pepper. Bake 2½ hours. Beef is nice prepared in the same way.

MRS. G. L. WOODS.

Meat Sausage Cakes.

Two cups finely chopped cooked meat, ¼ cup chopped salt pork, ½ level teaspoon sage, ½ level teaspoon salt, also pepper. Yolks of 2 eggs. Mix meat and pork, then add seasoning and eggs, well beaten, mix thoroughly; form into small flax cakes and cook in frying pan.

MRS. F. F. DEXTER.

Meat Loaf.

One lb. each of beef, fresh pork and veal, put through meat chopper, adding salt, pepper, 1 tablespoon poultry seasoning, 1 ground cracker, 1 egg and ½ cup sweet milk. pack in bread tin and bake 2 hours, covered.

MRS. MARSH.

Fried Veal Cutlets.

Cut the veal in small pieces, dip in a well beaten egg, then in bread brumbs grated fine or rolled cracker. Season with pepper and salt; fry in hot lard or beef drippings till brown on both sides. Mutton chops are nice cooked in the same way. MRS. WOODS.

Chicken Tumbals.

One-half cup bread crumbs, ¼ cup milk, ¼ teaspoon salt, add ½ cup chopped chicken and the whites of 3 eggs beaten dry. Put in cups in pan of hot water and stand in oven until firm. Serve with whipped cream.

MRS. V. J. IRWIN.

Baked Beef.

Two lbs. round steak finely chopped, 2-3 cup rolled cracker crumbs, 2 well beaten eggs, 2-3 cup warm milk, ½ cup softened butter, 1 small onion chopped fine, ¼ teaspoon white pepper, 1 teaspoon salt and 1 of poultry seasoning. Mix all together with the hands, pack in a deep tin and bake 1 hour in hot oven, basting frequently with melted butter and water. Serve hot with tomato sauce. This combination is good used for sandwich filling.

MRS. FINCH.

Fillets of Tongue.

Cut cold tongue into thick slices, then cut into long strips; roll in melted butter, then flour, brown in hot butter. Make gravy of butter and flour in spider, seasoned with kitchen bouquet or catsup. MRS. FINCH.

Breads, Muffins, Etc.

Nut Bread.

Two cups white flour, 2 cups graham flour, 1 small teaspoon salt, 4 teaspoons baking powder, 1 cup chopped nuts, 1 egg beaten, 1¾ cups milk, 1 cup molasses (or maple syrup). Beat well. Place in buttered pans, let rise 30 minutes. Bake 50 minutes. MRS. HOYT.

Date Bread.

One cup warm wheat mush, add ¼ cup brown sugar, ½ teaspoonful salt, 1 tablespoon butter, ¼ cake yeast dissolved in ¼ cup luke warm water. Then add 1 cup chopped walnut meats, ¾ cup dates cut in pieces and enough flour to make a stiff dough, then knead. Cover and let rise over night. In morning knead again, shape into loaves and when risen nearly double in bulk, bake in moderate oven. MRS. MARTIN.

Brown Bread.

One cup rye or entire wheat, 1 cup Indian meal, 1½ cups graham, 2-3 cup molasses, 1 teaspoon each of salt and soda, 1 pt. rich sour milk. Steam 3 hours.

MRS. HANNUM.

Nut Bread.

One egg, ½ cup sugar, 1 cup milk, 2 cups bread flour, 3 scant teaspoonfuls baking powder, ½ cup chopped walnut meats, a pinch of salt. Let stand ½ hour. Bake slowly about 30 minutes. MRS. WEISER.

Brown Bread.

One pt. sour milk, 1 teaspoon soda, 2-3 cup molasses, 2 cups graham, 1 cup corn meal, salt. Steam 3 hours.

MRS. DEXTER.

Graham Bread.

Two cups graham, 1 cup pastry flour, 2-3 cup brown sugar, 1 teaspoon salt, 3 level teaspoons baking powder, 2 cups sour milk, 1⅛ teaspoon soda. Let rise 20 minutes and bake 45 minutes in a moderate oven. Can use sweet milk without the soda. MRS. DEXTER.

Oatmeal Bread (Enough for 8 Loaves).

Four cups fine oatmeal (or rolled oats), 8 cups boiling water, 1 cup molasses, 1 tablespoon salt, small spoonful lard (melted), 1 yeast cake. Flour enough to make stiff. Pour water over meal and cool. Then add yeast, salt, molasses and flour. Let rise over night. Stir down, mold into loaves, allow to rise again and bake 1 hour.

MRS. HOYT.

Entire Wheat Bread.

One qt. warm water, 1 tablespoon lard, 1 of sugar, 1 teaspoon salt, 1 yeast cake dissolved in enough warm water to make liquid, 2 qts. entire wheat flour (Franklin Mills brand is best). Mix well, let rise and mould into 2 loaves. Bake 1 hour. MRS. V. J. IRWIN.

Nut Bread.

Three cups sifted flour, ¾ cup sugar, 1 cup chopped walnut meats, 4 level teaspoons baking powder, 1 teaspoon salt, 1 cup milk, 1 egg. Cream sugar and egg, add milk, then dry ingredients, which have been well mixed. Put in greased bread pan, stand in a warm place 20 minutes. Bake 30 or 35 minutes. MRS. J. STOWELL.

Brown Bread.

Three cups corn meal, 2 cups graham flour, 1 teaspoon baking powder, 1 cup molasses, 3½ cups warm water, 1 teaspoon soda, salt, 1 cup raisins. Steam 3 hours.

MRS. A. W. FINCH.

Graham Bread.

Five cups graham flour, 3 cups sour milk, 1 cup molasses, salt, 2 teaspoons soda. Makes 2 loaves. Bake in a slow oven. MRS. MARTIN.

Oatmeal Bread.

Two cups rolled oats, teaspoonful salt. Pour over 2 cups boiling water, let stand until luke warm; ½ cup molasses, ½ yeast cake in ½ cup warm water, 4 cups flour, let stand over night. Stir thoroughly in morning.
MRS. DEXTER.

Nut Bread.

Scald 1 pt. milk, add 1 teaspoon salt, ¼ cup molasses, and when luke warm add 1 yeast cake dissolved in ¼ cup warm water. Then add 2 cups white flour, 3 cups entire wheat flour, 1 cup walnut meats chopped fine, and enough more entire wheat flour to make stiff enough to knead. Let rise until double in bulk, which will require about 3 hours. Then shape into loaves and let rise about 1 hour. Bake ¾ hour in moderate oven. MRS. MARTIN.

Bran Muffins.

One egg well beaten, 1 tablespoon sugar, pinch of salt, 2 cups milk, 1½ cups flour sifted with 1 teaspoon baking powder, 2 cups bran, 1 teaspoonful soda dissolved in a little milk. Mix dry ingredients together, then milk and egg. Lastly add 1 tablespoon melted butter.
MRS. DEXTER.

Oatmeal Bread.

One pt. rolled oats, 1 qt. boiling water poured over. Let stand until luke warm, then add 1 tablespoon salt, ¾ cup molasses, 1 yeast cake dissolved in ½ cup warm water, 1 tablespoon shortning, 2 qts. white flour (or enough to mix stiff). Let rise over night and finish same as white bread. MRS. MARTIN.

Graham Bread.

Two cups graham flour, 2 cups white flour, 2 cups sour milk, ½ cup molasses, 1 teaspoon soda, 1 teaspoon salt. Bake an hour. This is good as gems. MRS. DEXTER.

Coffee Bread.

One and one-half cups sugar, butter size of an egg, 1 cup milk, 3 cups flour, 2 teaspoons baking powder. Spread butter, sugar and cinnamon on top with raisins.

MRS. H. H. WILCOX.

Quick Corn Meal Gems.

One egg, ¼ teaspoon salt, 2 tablespoons sugar, 2-3 cup milk, 1 cup corn meal, 1 cup flour, 1½ teaspoons baking powder, 2 tablespoons melted shortning.

MRS. A. P. NOYES.

Breakfast Muffins.

One cup sugar, 1 egg, 1 tablespoon melted butter, 1 pt. sweet milk, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon salt. MRS. A. W. FINCH.

Johnny Cake.

One cup Indian meal, 1 cup white flour, 1 cup sour milk, ¼ or ½ cup sugar, 1 egg, butter size of walnut, 1 teaspoon soda dissolved in the milk. Flour, sugar, meal mixed, add milk and beat well. Stir in egg without beating, then the butter. Stir well together and bake in quick oven. Sweet milk and baking powder may be substituted.

MRS. SQUIER.

Wheat Muffins.

Three tablespoons melted butter, 2 tablespoons sugar, one egg, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, salt. MRS. DEXTER.

Berry Tea Cakes.

Nice little tea cakes to be baked in muffin rings. One cup sugar, 2 eggs, 1½ cups milk, 1 heaping teaspoon baking powder, piece of butter size of an egg, flour sufficient to make a stiff batter. One pt. of berries stirred in.

MRS. FINCH.

Finger Rolls.

Put 2 level tablespoons butter into 1 cup hot milk, cool, add rounding teaspoon sugar, ½ teaspoon salt, ¼ yeast cake dissolved in ¼ cup luke warm water, and mix with about 3 cups bread flour or enough to make a soft dough that can be kneaded. Knead 15 minutes, cover and set in a warm place to rise for 3 or 4 hours. Knead again and make into small balls, then roll under palm of hand until they are elongated. Put them into a shallow pan and let rise an hour or until double in size, brush with beaten egg, bake in hot oven. MRS. WEISER.

Hot Cross Buns.

One cup warm milk, ½ cup butter, 1 beaten egg, ½ cup sugar, ¼ teaspoon salt, ¼ teaspoon cinnamon, ⅛ teaspoon mace, 1 cup raisins, 1-3 cake yeast dissolved in 1-3 cup warm water. Make sponge with the milk, sugar, butter, egg, salt, yeast and flour. Let stand until very light, then add spice, raisins and enough flour to make dough stiff enough to knead. Knead well and let rise until about double in bulk. Shape in balls about size of half-dollar. Put in pan and let rise until double in bulk. With sharp knife cut a cross on top. Bake in moderate oven 20 or 25 minutes. MRS. WILCOX.

Graham Muffins.

One pt. thick sour milk, 1 tablespoon melted butter, 1 teaspoon soda stirred in milk until it foams. Then add 1 pt. graham flour and a beaten egg. Bake 20 minutes in hot buttered muffin rings. MRS. MARTIN.

Sally Lunns.

One pt. flour, 3 level teaspoons baking powder, ½ teaspoon salt (scant), 2 eggs beaten separately, ½ cup milk, ½ cup butter (melted). Mix flour, baking powder and salt. Beat yolks, add milk and melted butter; put the two mixtures together quickly and add the beaten whites; bake in hot oven. If for tea add 2 tablespoons sugar to flour. One scant cup milk and ¼ cup butter may be used instead of other measures given. MRS. SQUIER.

Corn Muffins.

Two eggs, 4 tablespoons sugar, 1 tablespoon butter, 1 cup milk, 2½ cups flour, ½ cup corn meal, 2 teaspoons cream tartar, 1 teaspoon soda, salt. Bake in roll pans or muffin rings. MRS. MARTIN.

Continental Hotel Waffles.

To 1 qt. sifted flour add 3 teaspoons baking powder, 1 teaspoon salt, 1 of sugar and sift together. Add 1 pt. sweet milk, 1 tablespoon melted butter, 6 well beaten eggs. Bake in hot waffle irons. MRS. FINCH.

Bran Gems.

One-half cup wheat flour, ½ cup graham, 1 cup bran, 1 cup milk, 2 teaspoons baking powder, 1 egg, salt. Beat the egg thoroughly, add salt and milk. Sift baking powder with flour and add other dry ingredients to the egg and milk. Fill hot gem pans and bake light brown.

MRS. WILCOX.

Luncheon Muffins.

Mix together 1 pt. bread flour, ½ teaspoon salt, 2 tablespoons sugar, 2 teaspoons baking powder. Then add ½ pt. milk in which 2 eggs have been well beaten. Mix all together, then add 2 tablespoons melted butter, bake in quick oven, in gem irons, 20 minutes. MRS. DAMON.

Delicious Corn Cake.

Two cups flour, 2 heaping tablespoons corn meal, 1 of sugar, 2 teaspoons baking powder, 1 of butter, ½ salt, and 2 eggs. Milk to thin. MRS. FINCH.

Raised Biscuit.

Scald 1 pt. milk, add, while hot, ½ cup sugar, small ½ cup butter. When luke warm add ½ yeast cake. Add flour, mold and raise. Shape in biscuit, raise and bake.
MRS. STOWELL.

Rye Gems.

One egg, ½ cup sugar, salt, 1 cup sweet milk, 1 teaspoon cream tartar, ½ teaspoon soda, 1 cup wheat flour, 1 cup rye meal. MRS. MARSH.

Breakfast Cakes.

Two eggs, ½ cup sugar, 1 cup milk, ¼ cup butter, 2 teaspoons Royal baking powder, 2 large cups flour.
MRS. STOWELL.

Muffins.

One egg, 1 cup sugar, butter (size of an egg), 1 cup sweet milk, 1 teaspoon cream tartar, ½ teaspoon soda, flour. MRS. MARSH.

Blueberry Muffins.

Two cups flour, 4 teaspoons baking powder, ¾ cup sugar, 1 teaspoon salt, 1 egg, ½ cup milk, 2 tablespoons melted butter, 1 cup blueberries. Mix dry ingredients, add berries, milk, beaten egg and melted butter. Bake 25 minutes. MRS. R. A. KINLOCK.

Wheat Gems.

Two cups flour, 1 egg, 1 cup milk, butter size of an egg, 1 tablespoon sugar, 2 tablespoons baking powder.
MRS. V. J. IRWIN.

Cakes and Cookies

Angel Cake.

One cup flour measured after 1 sifting, then mixed with 1 teaspoonful cream tartar and sifted four times. Beat the whites of 11 eggs very stiff and light (with a spoon beater), add 1½ cups sugar, sifted once, and beat again, 1 teaspoon vanilla: mix flour quickly and lightly. Bake in ungreased tin 40 minutes. MRS. A. L. DAMON.

Lemon Layer Cake.

One and one-half cups sugar, 2 eggs, 1 large tablespoon butter, 1 cup milk, 2 cups flour, 2 teaspoons baking powder. Beat sugar and eggs together until light, add butter and beat again, add milk and stir in gently the flour in which baking powder has been sifted. Bake in 3 layers in moderate oven.

Filling: One cup water, juice of 2 lemons and grated rind of 1. One cup sugar, 1 teaspoonful butter, yolk of 1 egg, 1 tablespoon cornstarch. When cold put between layers. Make plain white frosting with white of egg for top. Orange juice, in place of lemon, may be used or any other filling. MRS. G. L. WOODS.

Butterless, Eggless, Milkless Cake.

Cook in sauce pan the following: One cup brown sugar, 1 cup water, 1-3 cup lard, 1 lb. seeded raisins, ¼ grated nutmeg, 1-3 teaspoon salt, ½ teaspoon clove, 1 teaspoon cinnamon, 1 teaspoon cocoa. Boil 3 minutes. When cold add 2 cups flour, ½ teaspoon baking powder, 1 teaspoon soda dissolved in a little hot water. Bake 2 hours in a moderate oven. One cup walnut meats is a great improvement. MRS. HOYT.

Caramel Filling for Cake.

Two cups sugar, ½ cup milk, boil 10 minutes. Then add butter size of an egg and 1 teaspoon vanilla, beat to a cream. Nice with either chocolate or white cake.

MRS. FINCH.

Chocolate Cake.

Melt 2 squares chocolate, cream ¼ cup butter with 1 cup sugar, 2 eggs, ½ cup milk, 1 cup flour, ½ teaspoon saleratus, 1 of cream tartar. Mix in order given. Delicious served with whipped cream. MRS. M. I. SHEA.

Quick Loaf Cake.

One-half cup butter creamed with 1 cup sugar, 1 egg beaten light, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, ½ cup raisins, nutmeg, 1 teaspoon vanilla, pinch of salt. Mix in order given, adding milk and flour alternately. MRS. HANNUM.

Quick Chocolate Cake.

One-half cup butter, 1 cup sugar, whites 2 eggs, ½ cup milk, 1½ cups flour, 1 teaspoonful baking powder, 2 tablespoons cocoa, 1 teaspoon vanilla.

MRS. A. P. NOYES.

Angel Cake.

Four eggs (whites only) well beaten, ¾ cup sugar, ½ teaspoon cream tartar, ½ cup flour, ½ teaspoon vanilla, salt. Bake about 20 minutes, in a moderate oven.

MRS. F. F. DEXTER.

Apple Sauce Cake.

One cup apple sauce, 1¼ cups sugar, ½ cup shortning, 1 egg, ½ teaspoon (each) clove, cinnamon, salt and nutmeg, 1 teaspoon soda, 1 tablespoon molasses, 2 cups flour. Fruit if desired. Bake ¾ of an hour.

MRS. R. A. KINLOCK.

Raised Cake (Made with Bread Dough).

One and one-half cups sugar, ¾ cup butter, creamed together, 1 well beaten egg, 3 cups bread dough which has raised over night, 3 tablespoons milk, 1 cup raisins, a little grated nutmeg. Work this all together with the hands, then add 3 even teaspoons baking powder sifted with 3 tablespoons flour and bake immediately. MRS. HOYT.

Ribbon Cake.

Three eggs, 1¼ cups sugar, 1 cup butter, ½ cup milk, 1 teaspoon cream tartar, ½ teaspoon soda, 2 cups flour. To 1 cup of this mixture add 2 tablespoons molasses, 1 teaspoon each of cinnamon, clove and nutmeg, 1 cup fruit and ½ cup flour, for the dark part. Bake in three layers, putting together with jelly or white of egg.

MRS. MARSH.

Chocolate Cake.

One-quarter cup butter creamed with 1 cup sugar, ½ cup grated chocolate dissolved in ¼ cup boiling water, ¼ cup milk, 1 heaping cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 2 eggs beaten together.

Chocolate Nut Filling for Layer Cake: Beat 1 egg, 1 cup sugar, 1 tablespoon cornstarch until light. Add 1 square dissolved chocolate and stir whole into 1 cup scalding milk. When smooth and thick remove from fire and add 1 cup chopped walnuts. MRS. HOYT.

Marble Cake.

(White portion.) One and one-half cups white sugar, ½ cup butter, white 4 eggs, ½ teaspoon cream tartar, 1-3 of soda, ½ cup milk, 2½ cups flour.

(Dark portion.) One cup brown sugar, 1-3 cup molasses, ½ cup butter, 1-3 cup milk, yolks 4 eggs, ½ teaspoon soda, ½ teaspoon each of clove and mace, 2 cups flour, 1 tablespoon of each portion put into the pan alternately. MRS. COOLEY.

Coffee Cake.

One cup flour, 3 level teaspoons baking powder, ½ cup sugar, ½ teaspoon salt, 4 tablespoons melted butter, 1 well beaten egg. Mix butter, egg and milk together, add the flour, sugar, baking powder and salt which have been sifted together three times. Spread with broken nuts, sprinkle with cinnamon and sugar, and bake in moderate oven for 45 minutes. MRS. SHEA.

Walnut Coffee Cake.

One-half cup butter, 1 cup sugar, ½ cup strong coffee, 1¾ cups flour, 2½ teaspoons baking powder, whites 3 eggs, ¾ cup walnut meats broken in pieces. Cream butter, add gradually the sugar and beat until white and frothy. Pour in the coffee, sift flour with baking powder, add walnut meats and whites of eggs beaten stiff. Bake.

Frosting: Add to 1 cup confectioner's sugar as much strong coffee as will give the right consistency. Flavor with ½ teaspoon vanilla. Garnish with halves English walnuts. MRS. MARSH.

Sponge Cake.

Two eggs, yolks and whites beaten separately, 1 cup sugar, putting 2-3 with whites and 1-3 with yolks, beating both thoroughly, then turn all together and beat again; ¼ teaspoon salt, 1 cup pastry flour in which 1 heaping teaspoon baking powder has been mixed. Lastly ½ cup boiling water. Flavor with lemon and bake in quick oven 20 or 25 minutes. The Van Deusen tin, which can be turned upside down, allowing stretching of cake instead of settling, is advised. MRS. A. O. SQUIER.

Fillings for Cake.

One cup conf. sugar, ¼ cup butter creamed, 1 teaspoon cocoa, 2 tablespoons hot coffee, 1 teaspoon vanilla.

Fruit Cake.

Cream 1 lb. brown sugar with 1 lb. butter, add 10 eggs beaten very light, 1 cup of brandy or fruit juice, 1 cup molasses, 6 cups flour, 2 lbs. currants, 1 lb. of raisins, also 1 lb. citron, 2 teaspoons each of clove, nutmeg and mace. When all are mixed add 1 teaspoon soda dissolved in a little warm water. Mix well. Bake in 4 ordinary bread pans, slowly, for 2 hours. MRS. SHEA.

Sponge Cake.

Four eggs beaten separately, 1 cup sugar, 3 tablespoons cold water, 1 teaspoon vanilla, 1 cup flour, 1½ tablespoons cornstarch and 1 teaspoon baking powder (added together). Fold beaten whites in last. Bake in slow oven 40 minutes. MRS. KINLOCK.

Nut Cake.

Melt piece of butter size of butternut, add 1 cup sugar, 2 eggs, 1 cup milk, salt, 1 teaspoon vanilla and 2 cups flour with which has been sifted 1 teaspoon soda and 2 of cream tartar. Add 1 cup chopped walnut meats. Bake in large pan. MRS. A. L. COOLEY.

Mrs. Hoyt's Favorite Cake.

One cup sugar and ½ cup butter creamed together. Add 1 egg well beaten with ½ cup sugar, 1 cup milk, 3 cups flour, 2 tablespoons baking powder. Add flour and milk alternately, 1 cup raisins, seeded, chopped and floured, small quantity of vanilla and nutmeg. Bake slowly 1 hour.

Fudge Cake.

One-quarter cup butter, 1¾ cups sugar, 2 sqs. melted chocolate, 2 eggs, 1 cup sour cream, 1 teaspoon soda, 1-3 cup water, 3 cups sifted flour, 1 teaspoon baking powder, 1 teaspoon vanilla.

Frosting: Two and one-half cups confectioner's sugar, ¾ cup cocoa, 1 cup nut meats, add enough cream to spread well, vanilla. MRS. DEXTER.

Strawberry Frosting.

One cup strawberries mashed and sweetened, beaten white of 1 egg. Spread on sponge cake.

Sour Cream Filling.

Beat 1 egg, add ¾ cup conf. sugar, 1 cup chopped walnut meats, ½ cup sour cream and a few drops of vanilla. Stir just enough to mix well.

Soft Chocolate Frosting.

Two sqs. chocolate, 1 cup boiling water, 1 cup sugar, 1 tablespoon cornstarch, ½ cup milk; stir until thick. Cool before putting on cake.

Walnut Cake Filling.

One cup powdered sugar, ¼ cup hot water, let simmer a few minutes. Beat white of egg and mix with above. When cold add ½ cup raisins, ½ cup walnut meats, 2 tablespoons cocoanut, all chopped. Flavor with vanilla.

MRS. DEXTER.

Chocolate Cake.

Two sqs. chocolate melted, add ½ cup milk and beaten yolk of 1 egg, 1 cup sugar and 1 tablespoon butter creamed with a little salt, 1 teaspoon soda, ½ cup milk. Add chocolate mixture with large 1½ cups flour. Bake in layers, cover with boiled frosting, flavored with almond.

MRS. COOLEY.

Crumb Cake.

Two cups flour, 1½ cups sugar, ¾ cup butter. Mix all together into fine crumbs, with your hands, then take out 2-3 cup crumbs and set aside. Break 2 eggs into balance of crumbs and add ¾ cup milk (little at a time). Beat hard until it looks like cream. Flavor, put in a long pan and sprinkle crumbs in cup over the top of cake and bake.

MRS. DEXTER.

Pound Cake.

One and one-half cups flour, ½ teaspoon baking powder, 1½ cups powdered sugar, sift together three times; 1 cup butter, 1 cup eggs (5); work with hands yolks into sugar and flour. Beat whites stiff and add last. Flavor.

MRS. DEXTER.

Gold Cake.

One cup sugar, ½ cup butter, yolks 4 eggs, ½ cup milk, ¼ teaspoon soda and ½ of cream tartar or 1 small teaspoon baking powder, 1¾ cups flour. MRS. DEXTER.

Jumbles.

One-half cup butter, 1 cup sugar, 2 eggs, 3 tablespoons milk, 1¼ cups Haxall flour, 1 cup raisins, seeded and chopped. Drop by teaspoonfuls in pan a little way apart.

MRS. HANNUM.

Vanilla Wafers.

One cup sugar, 2-3 cup butter creamed with sugar, ¼ cup warm milk, 1 tablespoon vanilla extract, 1 egg beaten with two teaspoonfuls Royal baking powder. Flour enough to roll—and roll very thin. Bake in hot oven.

MRS. STOWELL.

Rocks.

One and one-half cups sugar, ¾ cup butter, 3 eggs, 3 tablespoons hot water, 1 small teaspoon soda, 1 cup raisins, 1 cup currants, 1 cup English walnuts, 1 teaspoon cinnamon, 2½ cups flour (generous). Cream butter and sugar, add beaten eggs and water, flour, soda and cinnamon, then chop fruit and nuts, make very stiff and drop on buttered pans. MRS. WILCOX.

Oatmeal Cookies.

One cup sugar, 1 tablespoon butter, 2 eggs, ½ teaspoon salt, 1 teaspoon vanilla, 2 of baking powder, 2 cups oatmeal. Drop ½ teaspoon on buttered tins about 2 in. apart. Bake in moderate oven 7 minutes.

MRS. R. A. KINLOCK.

Ginger Drops.

One scant cup shortning (butter and lard mixed), 1 cup sugar, ½ cup molasses, 1 tablespoon soda dissolved in the molasses, 1 cup boiling water, 1 teaspoon ginger, 1 egg, 5 cups flour. Drop from spoon into baking pan.

MRS. SQUIER.

Molasses Pepper Cakes.

One-half cup molasses, ½ cup sugar, ½ cup sour milk in which ½ teaspoon soda has been dissolved, ¼ teaspoon black pepper, ½ teaspoon salt, 1 egg, shortning size of an egg, 2 cups flour, 2 teaspoons baking powder.

MRS. FINCH.

Fruit Cookies.

One cup sugar, ½ cup butter, 1-3 cup milk, 1 cup raisins, 1 egg, 1 teaspoon baking powder, one of mace and salt. Just enough flour to roll out. MRS. DEXTER.

Filled Cookies.

One cup sugar, ½ cup shortning, 1 egg, ½ cup milk, 3½ cups flour, 2 teaspoons cream tartar, 1 of soda and 1 of vanilla. Roll thin, place cookies in pan with a teaspoon filling on each, placing another on top, pressing the edges together.

Filling: One cup chopped raisins, ½ cup sugar, ½ cup water, 1 tablespoon flour, a little salt. Mix all together and cook until thick. MRS. A. L. COOLEY.

Ginger Drops.

One-half cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoon ginger, 1 of cinnamon, 2 teaspoons soda in 1 cup boiling water, 2½ cups pastry flour. Stir all together, then add 2 well beaten eggs. Bake in gem tins in quick oven, as the mixture is very thin Two and one-half tablespoons is sufficient for each cup, as it will rise to more than double the height. MRS. SQUIER.

Fruit Gingerbread.

One cup molasses, 1 tablespoon lard, ½ teaspoon salt, ½ teaspoon cinnamon, ½ of clove, 1 teaspoon lemon extract, 1 cup sour milk; raisins, currants and preserved ginger cut in small pieces, heaping teaspoon soda, 2 cups flour. MRS. IRWIN.

Molasses Puff.

One-half cup sugar, 1 cup molasses, ½ cup butter or lard, 1 teaspoon vanilla, 1 of clove and 2 teaspoons cinnamon, 2½ cups flour, 1 cup boiling water in which dissolve level teaspoon soda. Put in warm gem pan and bake in moderate oven. MRS. WILCOX.

Crullers.

Drop 1 egg into cup, then fill with sugar. Beat with knife into mixing bowl. One cup milk, 4 cups flour, 2 even teaspoons baking powder, butter size of walnut, ¼ teaspoon salt. Flavor with nutmeg or cinnamon. Have fat hot so it smokes. This will make 28. MRS. WOODS.

California Drops.

One-half cup sugar, 1 egg, ½ cup shortning, 1 teaspoon soda in a cup hot water, 1 teaspoon cinnamon also of clove, 2¼ cups flour. Bake in hot oven. MRS. M. I. SHEA.

Mother's Sour Milk Crullers.

One egg, ½ cup thick sour milk, ¼ cup sour cream or 1 tablespoon shortning, 1 level teaspoon soda dissolved in milk, ⅛ teaspoon ginger, nutmeg to flavor. Pastry flour to mix a soft dough. Fry in deep, hot fat, turn constantly, drain on brown paper. Warranted not to keep.

MRS. SQUIER.

Graham Crackers.

Two cups graham flour, 2 cups white flour, 1 cup sugar, 1 cup melted butter or lard, ½ teaspoon soda dissolved in ½ cup cold water. Salt. Mix, roll thin and bake a light brown. MRS. WILCOX.

Ginger Cookies.

One cup molasses, 1 cup sugar, 1 cup melted shortning, 3 teaspoons soda, 2 of cinnamon, 1 of ginger, 1 of salt, 1 egg. Mix very soft: if mixed the night before and let stand they are better. MRS. KINLOCK.

Oatmeal Cookies.

One cup sugar, ¾ cup shortning (lard and butter), 2 eggs well beaten, 2 cups flour, 1 teaspoon soda sifted with flour, 1 cup chopped raisins, 2 cups oatmeal. Salt. Drop 1 teaspoonful for a cookie. MRS. DEXTER.

Sallie's Cookies.

Two cups sugar, 1 cup butter, 2 eggs, 1 teaspoon soda, ½ teaspoon salt, little grated nutmeg, 1 cup sour cream or milk. Mix soft and bake in a quick oven.

MRS. WILCOX.

Ginger Cookies.

One-half cup sugar, 1 cup molasses, large ½ cup butter or lard, 1 teaspoon soda dissolved in scant ½ cup hot water, 1 teaspoon ginger. Flour to roll. Less ginger and a little clove and cinnamon may be added.

MRS. STOWELL.

Ginger Snaps.

One cup sugar, ½ cup molasses, ½ cup butter, ½ cup hot water, 1 teaspoon soda, 1 small teaspoon ginger. Roll very thin. MRS. J. STOWELL.

Soft Ginger Cookies.

One cup molasses, ½ cup butter, 1 of cold water, 1 heaping teaspoon soda, 1 qt. flour, ginger and salt to taste. Drop on tins and bake in quick oven. MRS. FINCH.

Angel Ginger Bread.

One-quarter cup molasses, ½ cup sugar, ¼ cup butter, ½ cup boiling water, 1 level teaspoon soda, 1 heaping cup flour, 1 egg, ¼ teaspoon cinnamon, ½ teaspoon ginger. Salt. Add boiling water last. MRS. R. A. KINLOCK.

Salads and Salad Dressing

Marshmallow and Pineapple Salad.

Cut marshmallows and pineapples into small pieces. Arrange in layers on lettuce leaves, cover with boiled dressing. Allow to stand a short time before serving. A favorite salad in the South. MRS. HOYT.

Tomato Salad with Pecans.

Select 6 firm tomatoes, peel and remove seeds and pulp. Mix this with mayonnaise into which you have thoroughly stirred ½ cup chopped celery and ½ cup chopped pecan meats: refill the tomato shells with this mixture; serve on crisp lettuce leaves, adding a tablespoon of mayonnaise on top. MRS. MARTIN.

Fruit Salad Dressing.

Two eggs, whites and yolks beaten separately, 2 tablespoons sugar, 4 tablespoons vinegar and a little salt. Cook in double boiler until like custard. Just before serving add 1 pt. whipped cream beaten stiff. It is very nice served on sliced pineapple or fruit cut up and served on lettuce leaves. MRS. WEISER.

Grape Fruit Salad.

Mix equal quantities of grape fruit and English walnut meats with ½ cup mayonnaise dressing. Serve in grape fruit cups in lettuce nest. MRS. SQUIER.

Salad Dressing.

One teaspoonful mustard, 1 tablespoon flour, 1 tablespoon sugar, ½ teaspoon salt. Mix together with large tablespoon butter; put in double boiler, let all melt together, add yolks of 2 eggs, mix well, add 1 cup milk and slowly 1-3 cup vinegar. When cold add ½ cup sour cream. MRS. V. J. IRWIN.

Tomato Jelly Salad.

Into 1 qt. of tomatoes put some dried celery leaves, 1 small onion, a pinch of red pepper, salt to taste and a pinch of clove. Cook until tomato is well seasoned, then strain. Have ready enough gelatine dissolved in cold water. Pour hot tomato juice onto it. When thoroughly mixed pour into individual molds or one large mold. When set place on lettuce and pour boiled dressing over it. Nuts may be used with this if desired. MRS. HOYT.

Vegetable Salad.

Six medium potatoes, 2 medium beets (diced), 1 scant cup small lima beans, 1 tablespoonful minced onion. Salt and mix with dressing given below and serve on lettuce

Boiled Dressing.

One teaspoon mustard, 1 teaspoon salt 1 (scant) teaspoon cornstarch, 2 tablespoons sugar, ½ saltspoon black pepper, dash of cayenne, 1 egg beaten. Mix dry ingredients, stir in the egg and add 1 cup, or a little less, of cream. Cook in double boiler like custard, adding butter size of English walnut. When off the stove stir in ¼ cup vinegar. MRS. A. P. NOYES.

Spinach Salad.

Mix 2 cups cold, cooked and seasoned spinach with 4 hard boiled eggs, chopped fine. Pack into molds; when ready to serve turn into nests of lettuce leaves. Cover with French dressing. Garnish top and edge of salad with egg cut in daisy shapes. Pass cream or mayonnaise dressing with this salad. MRS. SQUIRES.

Celery Salad in Apple Cups.

Cut celery into ½-inch pieces, slice cucumbers very thin, cut 1 doz. pimento olives in rings; add ½ as many English walnut meats (broken or chopped) as you have celery; mix into a good mayonnaise and fill apples which have been previously scooped out. Chill and serve on crisp lettuce leaves. MRS. MARTIN.

Cream Cheese Salad.

One Philadelphia cream cheese made moist with a little cream. Add English walnut meats chopped fine. Form into balls and serve on crisp lettuce leaves with mayonnaise dressing. MRS. MARTIN.

Dressing for Cabbage Salad.

Three eggs, 2 tablespoons mustard, 2 tablespoons sugar, 1 tablespoon salt, a few grains cayenne pepper, 1 cup sweet cream. Beat eggs, add other ingredients, mix well; add 1 cup hot vinegar, cook until like custard. Cabbage finely shredded and mixed with the cold dressing. Good with cold meats also. MRS. SQUIER.

Banana Salad.

Peel as many bananas as you have people to serve, unless fruit is very large, in which case use ½ for each person. Roll in English walnut meats which have been chopped fine. Place on crisp lettuce leaves and serve with mayonnaise dressing. MRS. MARTIN.

Southern Lettuce Salad.

Cut the solid cabbage-like heads of Southern lettuce in two and serve half to each person, with the following dressing: One and one-half cups mayonnaise, 1 cup chili sauce, 4 drops vinegar or lemon juice, 1 tablespoon Worcestershire, paprika to taste. MRS. MARTIN.

French Mustard.

Beat well together 1 egg, 3 tablespoons mustard, 1 tablespoon sugar, 2-3 cup vinegar. Cook until like custard. MRS. SQUIER.

Mayonnaise Dressing.

Beat yolk of 1 egg, 1-3 teaspoon salt, 1-3 tablespoon mustard, 1-3 tablespoon sugar together until light and thick. Set in dish of ice-water while beating. One-third pt. oil dropped in slowly, beating all the time; 1 tablespoon vinegar and a little lemon juice added a little at a time while beating in the oil. A little whipped cream and a speck of red pepper added if desired.

MRS. J. STOWELL.

Vegetable Salad.

Sliced tomatoes, cucumbers or celery on lettuce. Mix a little devilled ham into the salad dressing and pour over it.

MRS. FINCH.

Puddings

Crumble Pudding.

Six eggs, 1 cup crumbled bread crumbs, 1 cup sugar, 1 cup English walnuts, 1 lb. dates (quartered). Break eggs into dish, add pinch of salt, beat; add sugar, to crumbs add 2 teaspoons baking powder, mix in nuts. Add dates to beaten eggs, then bread crumbs and 2 teaspoons vanilla. Bake ½ hour in moderate oven; do not cut; dish out with a fork and serve either hot or cold with whipped cream.

MRS. WILCOX.

Macaroon Pudding.

One-half pt. cream, whipped, ½ cup sugar, 2 level tablespoons gelatine dissolved and strained into whipped cream, 1 doz. macaroons rolled fine and spread over top before serving. Enough for 3 or 4 dishes.

MRS. SQUIER.

Steamed Graham Pudding.

One and one-half cups graham flour, 1 cup milk, 1 cup raisins, ½ cup molasses, 1 teaspoon soda. Nutmeg and salt. Steam three hours.

Sauce.

One-half cup butter, 1 cup sugar, 2 eggs; beat whites to froth, add just before serving. Vanilla.

MRS. F. CARPENTER.

Dutch Apple Pudding.

One-quarter cup butter, 1 egg, ½ teaspoon salt, 1 scant cup milk, 2 cups flour, 2 teaspoons baking powder. Mix like batter, pour in long pan, 4 apples cut in eighths laid on top, 3 tablespoons sugar sprinkled on apples.

Sauce: One tablespoon butter, 1 of flour, 1 cup hot water and 1 cup sugar; cook together; 1 teaspoon vanilla.

MRS. DEXTER.

Brown Pudding.

One cup suet, chopped fine, ½ cup molasses, ½ cup sugar, 1 cup raisins chopped fine, 1 teaspoon cream tartar, ½ teaspoon soda, 1½ cups milk, 5 cups flour, 1 teaspoon salt. Steam three hours. MRS. MARSH.

Walnut Pudding.

One pt. milk scalded, ¾ cup sugar, yolk 1 egg, 1 heaping tablespoon corn starch. Flavor to taste. Cook as a custard, adding flavoring and ½ cup chopped walnut meats when done. Frost with white of egg and brown in oven or serve with whipped cream. MRS. HOYT.

Indian Tapioca Pudding.

To 1 qt. boiled milk add 6 tablespoons Indian meal, 2-3 cup molasses, pinch of salt, 1 teaspoon cinnamon and 4 tablespoons minute tapioca; mix well and put into oven. Stir frequently. Add more cold milk if needed, bake slowly about two hours. Serve with whipped cream.
MRS. HOYT.

Chocolate Pudding.

One pt. milk, 1½ sqs. chocolate added when milk is hot, ½ cup sugar, 2 large tablespoons cornstarch. Cook until quite thick; when cool add beaten whites of 2 eggs, beat in lightly. Make a custard of 1 coffee cup milk, ½ cup sugar, yolks 2 eggs. Vanilla. MRS. COOLEY.

Caramel Pudding.

One qt. milk, scalded, 1¼ cups sugar (browned), mix with milk, 3 tablespoons cornstarch wet with milk, 1 teaspoon vanilla, 1 cup chopped nuts added last. Serve cold with plain or whipped cream. MRS. DEXTER.

Tapioca Cream.

Soak 3 tablespoons tapioca over night. Pour off the water, add 1 qt. milk; when it boils stir in the yolks of 3 eggs, ½ cup sugar and little salt. Stir until it begins to thicken. When cold flavor with vanilla or lemon. Frost with the whites and brown in the oven. MRS. MARSH.

Dutch Apple Cake for Dessert.

One pt. flour, ¼ cup butter, 1 scant cup milk, ½ teaspoon salt, 2 teaspoons baking powder, 1 egg, 4 sour apples, 2 tablespoons sugar. Mix dry ingredients, rub in the butter, beat egg and mix with milk, stir into dry mixture. Spread in a deep pie plate. Cut apples into eighths, lay in rows on top, pressing thin edge into the batter, sprinkle sugar on apples. Bake in hot oven 30 minutes. Eat with sauce. MRS. WOODS.

Grandmother's Cherry Pudding.

Eight ozs. sugar dissolved in 1 pt. hot milk; when cold add 1 pt. cream and freeze quite stiff. Remove the dasher, repack and stand aside 1½ or 2 hours. When ready to serve, stir in 1 pt. fresh cherries, that have been stoned and chopped very fine, sweetened with ½ cup powdered sugar. Serve at once. If canned cherries are used less sugar is needed. Other flavorings may be added with cherries to suit taste. MRS. SQUIER.

Lemon Pudding.

Wet 4 tablespoons cornstarch with cold water, to a cream, add ½ teaspoon salt and pour on 3 cups boiling water. Add 2 dessertspoons butter, juice of 2 large lemons and grated rind of one, 2 cups sugar and yolks 3 eggs. Bake 10 minutes, then add frosting made of whites of eggs (beaten stiff) with 3 teaspoons sugar, return to oven and brown. MRS. MARSH.

Orange Meringue.

Yolks of 2 eggs beaten with 2 tablespoons sugar; add 1 dessertspoon cornstarch wet in milk, stir all into 1 cup of hot milk. Cook until thick: cool and pour over 3 or 4 oranges, peeled and cut into fine pieces with 1 cup, or sufficient, sugar well stirred into them. Cover with meringue made with the whites of the eggs, beaten to a stiff froth with 2 tablespoons sugar. Brown delicately, serve cold. MRS. SQUIER.

Nut Pudding.

One cup N. O. molasses, 1 cup chopped suet, 1 cup sweet milk, 2½ cups flour, 1 cup seeded and chopped raisins, 1 lb. English walnut meats, ¼ lb. chopped figs, 1 teaspoon soda, ½ nutmeg, grated; mix well. Steam three to four hours.

Sauce.

One cup sugar, 1 egg, ½ cup butter, 1 tablespoon flour. Nutmeg and brandy to taste. Hard sauce may be used if preferred. MRS. SQUIER.

Snow Pudding.

One-half oz. gelatine, 1 pt. cold water; place on back of the stove until dissolved; add 1 cup sugar and whites of 2 eggs beaten stiff; beat all together. Put in glass dish a layer of nuts and fruit, then a layer of gelatine. Chill on the ice and serve with whipped cream. MRS. COOLEY.

Poor Man's Pudding.

One-half cup sweet or sour milk, ½ cup molasses, ¼ cup butter, ½ cup raisins, 1 egg, teaspoon soda, nutmeg and cinnamon. Flour sufficient to make thick as cake, half graham and half wheat. Steam 2 hours. To be eaten with hard sauce. MRS. R. A. KINLOCK.

Cocoanut Indian Pudding.

Two tablespoons corn meal, 1 tablespoon tapioca, 1 heaping tablespoon cocoanut, pinch of salt, butter size of a walnut, 1 tablespoon molasses, ¼ cup sugar, 2 cups sweet milk. Set in dish of water and bake about 2 hours. Stir twice before it thickens up so the corn meal won't settle to the bottom of dish. MRS. V. J. IRWIN.

Indian Meal Pudding.

One qt. milk, scald slowly. Add 3 tablespoons Indian meal, 1 beaten egg, 1 cup sugar, cinnamon to flavor. Bake slowly as a custard. MRS. KINLOCK.

Marshmallow Pudding.

One-half lb. marshmallows cut in small pieces, ½ cup English walnut meats cut in pieces, ¼ cup candied cherries, 1 cup whipped cream, 2 tablespoons powdered sugar, ½ teaspoon vanilla. Place in mold and set on ice.

MRS. W. R. WEISER.

Baked Indian Pudding.

One pt. milk; while boiling stir in 3 tablespoons corn meal. When cool add 1 well beaten egg, ½ cup molasses, ½ cup sugar, butter half the size of an egg, 1 teaspoon salt, 1 tablespoon ginger and 1 qt. milk. Bake slowly 2 hours. MRS. MARSH.

Cottage Pudding.

Beat 1 level tablespoon butter with 4 of sugar, 1 egg, ¼ cup milk, ½ cup flour with level teaspoon baking powder. Serve with whipped cream or fruit sauce.

MRS. COOLEY.

Marshmallow Cream.

One pt. cream, 1 lb. marshmallows cut into small pieces: pour over them the cream. Let stand 2 hours. To be poured over any kind of fruit or jelly. MRS. SQUIER.

Orange Puffs.

Bake cottage pudding in small tins, serve with orange sauce.

Beat the whites of 3 eggs until stiff, add gradually, while beating, 1 cup powdered sugar, little salt, then the grated rind and juice of 2 oranges and juice of 1 lemon.

MRS. DEXTER.

Prune Pudding.

One lb. prunes cooked until soft, put through colander. Beat thoroughly, add whites 4 eggs beaten with 3 tablespoons sugar and salt. Bake in moderate oven ½ hour. Serve hot or cold with cream. MRS. A. L. COOLEY.

Compote of Prunes.

Soak 1 lb. prunes over night. In the morning add fresh water and simmer until very soft; drain in colander and remove the stones. Have 1-3 box (powdered) gelatine dissolving in a *little* hot water. Mash the prunes very thoroughly, set on stove and immediately add 1 cup sugar (no water). When thoroughly blended add the prepared gelatine and ½ cup sherry wine or vanilla to taste. Pour in mould and serve cold with cream.

MRS. MARTIN.

Coffee Mousse.

One-half pt. cream, 3 eggs, 1 scant cup sugar, 1 cup coffee. Whip cream, add beaten yolks of eggs and sugar, coffee and beaten whites, and then the cream beaten stiff. Pack in freezer and let stand 3 or 4 hours.

MRS. COOLEY.

White Velvet Sherbet.

Juice 2 lemons mixed with 2½ cups sugar. Chill 1½ pts. rich milk, add lemon and sugar and freeze. Orange sherbet can be prepared in similar way. Raspberry, by making raspberry syrup and adding a little vanilla. Maple, by using a little lemon with maple syrup. Two-thirds red raspberries and 1-3 currants with vanilla is also nice.

MRS. A. W. FINCH.

Frozen Sherbet.

One cup sugar, 2 cups water; cook to a syrup. When cool add juice of 1 orange, 1 lemon, 1 can pineapple (4 slices taken out), put through grinder; 1 small bottle cherries, cut in half. Use juice of cherries. Freeze mixture; when frozen add white 1 egg beaten stiff with a little powdered sugar. MRS. W. R. WEISER.

Pies

Green Grape Pie.

Stew and strain the grapes; to 1 cupful add 1 cup sugar, 1 beaten egg, with the yolk of another, saving the white for the meringue, pinch of salt. When baked cover with meringue and brown in oven. MRS. WOODS.

Sour Cream Pie.

One cup sour cream, 2-3 cup sugar, 2 eggs, 1 teaspoon vanilla, 1 scant tablespoon flour. Beat eggs, add sugar. Beat again, add cream, etc. Mix well and bake as a custard pie. MRS. HOYT.

Lemon Pie, with Two Crusts.

One egg well beaten, 1 cup sugar, 1 heaping teaspoon flour or corn starch stirred dry into the sugar. Juice and grated rind of 1 lemon, 2 tablespoons cold water.
MRS. MARSH.

Green Tomato Mince Meat.

Seven qts. tomatoes, 5 qts. apple chopped fine. Drain the tomatoes and pour over them as much scalding water as there was juice and drain again; 1 lb. seeded raisins, 1 lb. currants, 2½ lbs. brown sugar, 2 cups molasses, 1 cup butter, 1 cup vinegar, 1 tablespoon salt, cinnamon, cloves and nutmeg. Add as much water as needed and boil all together one hour. MRS. DEXTER.

Mrs. Dickson's Prune Cream Pie.

Stew, stone and mash enough prunes to make 1 cup of pulp. Add 1 cup cream or rich milk, and yolks of 3 eggs well beaten: flavor lightly with vanilla, add pinch of salt, sweeten to taste. Bake with one crust in quick oven. Cover with whites of eggs for meringue.

Blueberry Pot Pie.

Put 1 qt. preserved blueberries in kettle; when boiling hot put on top light dumplings and cook 20 minutes. Serve hot.

Meat Pie.

One lb. hamburg steak, or left-over meat, cut fine; add 1 cup seeded raisins, 1 doz. stoned olives, salt, pepper and red pepper to taste. Stew until tender and thicken with 1 tablespoon corn meal. Then stir 1½ cups corn meal into boiling salted water, add 1 tablespoon butter and cook until the consistency of mush. Line a buttered baking dish with about 2-3 of the mixture, pour in the meat and cover with the remaining mixture. Bake ½ hour.

MRS. V. J. IRWIN.

Mock Cherry Pie.

One cup cranberries, ½ cup seeded raisins, 1 cup boiling water, 1 tablespoon flour, 2-3 teaspoon vanilla, 1-3 teaspoon almond, pinch of salt. Chop cranberries and raisins together, add other ingredients. Bake with two crusts, serve cold. MRS. SQUIER.

Apple Pot Pie.

Pare and quarter 6 or 8 tart apples, and cook with ½ cup of water, sweeten to taste. When boiling hot add dumplings and cook 20 minutes. MRS. A. W. FINCH.

Sour Cream Pie.

One egg, 1 cup sugar, 1 cup sour cream, ½ cup chopped raisins, ½ teaspoon cloves, also cinnamon. Bake with two crusts. MRS. WILCOX.

Prune and Apricot Pie.

Two-thirds stewed prunes with 1-3 stewed apricots, mixed and sweetened to taste. Bake with two crusts.

MRS. FINCH.

Lemon Pie.

One cup sugar, juice and grated rind of 1 lemon, 1 heaping tablespoon cornstarch, yolk of 1 egg, sufficient water for 1 pie or 1½ cups. Boil sugar and other ingredients, except the egg, with water until thick, then the well beaten yolk, stirring thoroughly until all is blended and well cooked. Add butter size of a walnut. Bake in 1 crust, using white of eggs for meringue. Two eggs and 2 cups water for larger pie. MRS. SQUIER.

Mince Meat for Pies.

Boil a nice piece of beef. To 1 qt. of ground meat add 2 qts. chopped apple, 1-6 qt. chopped suet, 1 nutmeg grated, 1 teaspoon cinnamon, ½ of clove, ½ cup lemon juice, 1-3 cup thick boiled cider, 1 cup currant juice, 1 of grape juice, 1½ pts. cider, 4 cups sugar, 1 cup raisins chopped, 2 teaspoons salt. Mix thoroughly, cook in double boiler 2 or 3 hours. MRS. J. STOWELL.

Lemon Pie.

One cup sugar 1 tablespoon flour, pinch of salt. Mix together, then add juice and grated rind of 1 lemon, yolks of 2 eggs. Beat together, add 1 large cup sweet milk. Beat whites until very stiff and stir into the mixture last thing. Pour into deep pie tin lined with rich crust and bake 30 minutes. MRS. R. A. KINLOCK.

Fruit Mince Meat.

Twelve lbs. green tomatoes, 2 oranges, 2 lemons, 1 cup suet, chopped fine, 2 lbs. raisins, 4 lbs. brown sugar, 1 cup vinegar, 1 tablespoon cloves, 1 of cinnamon, 1 teaspoon nutmeg, 1 tablespoon salt. Chop tomatoes fine, scald and drain 3 times. Squeeze juice from lemons and oranges and chop rinds fine. Mix all together and boil slowly for 2 hours. When making pies chopped apples can be added if desired. MRS. IRWIN.

Jellies and Marmalades

Grape Conserve.

Five lbs. Concord grapes, 5 lbs. sugar, 1 lb. seeded raisins, 2 oranges and 1 lemon put through food chopper. Cook grapes to separate seeds, then add sugar, raisins and fruit. Cook slowly 1 hour, being careful not to let burn. Add ½ lb. English walnuts chopped, and boil ½ hour longer. Makes a delicious sandwich or may be served with meat. MRS. P. A. HOYT.

Crabapple Jelly.

Wash and quarter large Siberian crabs but do not core; cover with two inches of cold water and cook to a mush; pour into a coarse cotton bag and when sufficiently cooled press hard to extract all the juice. Take a piece of fine muslin, wring out of water, spread over a colander placed over a deep dish and dip the juice slowly in, allowing plenty of time to run through; repeat this process twice, rinsing the muslin frequently. To the juice of 1 peck of apples add the strained juice of 4 or 5 lemons. Boil from 10 to 20 minutes and while boiling sift in the sugar slowly, allowing 1 lb. sugar to each pint of juice and 1 pint of water to every 5 lbs. apples. As soon as the juice jellies pour into hot glasses. MRS. A. O. SQUIER.

Quince Jelly.

A mixture of from 1-3 to 1-2 apples improves quince sweets. Pare and cut into thin slices. For every 2 qts. of fruit add 1 of water. Simmer until tender, drain without squeezing and make into jelly in the usual way. Take the parings and cores and simmer in ½ as much water until tender. Strain and add to pulp left in the bag. Add ¾ lb. of sugar to every lb. of pulp and cook slowly for marmalade. Long cooking will give a beautiful pink color.

Crabapple Jelly.

Boil the apples, cut in halves, in water enough to cover them, until soft. Strain off the juice *only* and add half the weight in sugar; boil until it jells. Boil the juice down nearly half before adding the sugar.

MRS. J. E. MARSH.

Crabapple Jelly.

Cover apples with water and cook; when soft strain through jelly bag. Place on stove and boil 20 minutes. Then add equal quantity of sugar, measuring with cup. Boil until it jells. MRS. W. R. WEISER.

Strawberry and Pineapple Conserve.

Cube raw pineapple, put in ½ as much water and boil an hour. Add to this twice as many strawberries as pineapple and as much sugar as fruit. Boil rapidly for 15 minutes and seal. MRS. H. H. WILCOX.

Quince Honey.

Five quinces pared and cored. Boil skins and cores with 1 pt. cold water. Strain and add water to make 1 pt. Put quinces through meat chopper. MRS. HANNUM.

Green Grape Jell.

Pick over and wash as many grapes as wanted, those just beginning to turn give a good color. Put in preserving kettle with just a little water. Cook until ready to strain. Strain, put in 1 lb. sugar to 1 lb. juice. Boil 5 minutes. MRS. J. STOWELL.

Orange Marmalade.

Slice very thin, removing seeds, 10 oranges, 6 lemons, 2 grape fruit. To every lb. of fruit allow 3 pts. cold water, pour over fruit and let stand 24 hours. Then boil an hour or until peels are tender. Put aside 24 hours, weigh, add 1 lb. sugar to every lb. fruit. Boil about 1 hour or until it will jell. Put up in jelly glasses.

MRS. H. H. WILCOX.

Rhubarb Marmalade.

Seven lbs. rhubarb, 7 lbs. sugar; let stand over night. In the morning add juice of 3 oranges and 2 lemons. Boil the peel until tender and add to the above with 2 lbs. raisins. Cook all together 20 minutes.

MRS. A. O. SQUIER.

Orange Marmalade.

One orange, 1 grape fruit, 1 lemon. Slice these very thin. Add 3 times as much water as bulk of fruit and juice, cook all ½ hour. Let stand 24 hours, then add equal quantity of sugar and cook 2 hours longer. Should fill 12 glasses.

Marmalade.

One large grape fruit, 1 orange, 1 lemon. Put through food chopper. Pour over this 3 times as much cold water as you have fruit and allow to stand until next day. Boil 5 minutes. Take from fire and add 5 lbs. sugar and let stand another day. Then cook slowly 2 hours.

MRS. HOYT.

Strawberry and Pineapple Jam.

Five qts. strawberries, 3 pineapples cut fine, sugar, pound for pound; ½ sugar cooked with the fruit for 1 hour, then add the remainder of sugar and when thoroughly dissolved put into glass jars. MRS. SQUIER.

Pear Marmalade.

Five lbs. pears (after pared and quartered); cook in small quantity of water. Add 5 lbs. granulated sugar, 1 jar preserved ginger (ground fine), add syrup also, 1 lemon cut in small slices, rind and all, 4 oranges, with 1 sliced same as lemon, peal other 3, cut in small slices. Cook all until thick. MRS. COOLEY.

Crabapple Marmalade.

Cook and sift the apples, adding an equal amount of sugar, boiling 15 or 20 minutes. MRS. J. E. MARSH.

Pear Chip.

Eight lbs. hard pears sliced thin, 8 lbs. granulated sugar, grated yellow rind of 2 lemons and juice of 6, 2 ozs. green ginger root chopped fine, ½ pt. water. Boil all together until clear. MRS. FINCH.

Orange Marmalade.

One doz. oranges sliced thin, ½ doz. lemons sliced thin. To each 1 lb. add 1 pt. cold water and let stand over night. Next morning boil in same water until tender; weigh again and to each lb. add 1 lb. sugar. Boil until it jellies.

THE MISSION INN RECIPE, Riverside, Cal.

Rhubarb Conserve.

Three lbs. sugar, 3 lbs. rhubarb, ½ lb. figs. Cut the rhubarb the night before and sprinkle with sugar. In the morning chop figs and cook very, very slowly until thick.

MRS. DEXTER.

Amber Marmalade.

One orange, 1 grape fruit, 1 lemon. Cut in ¼ sections from stem to blossom end. Remove pulp, cut in pieces ½ in. square. Cut skins into as narrow strips as possible, discard seeds. Weigh the fruit. To 1 lb. fruit use 3 pts. cold water. Soak 24 hours. Cook 5 or 6 hours or until rind is tender. Weigh again, add 1 lb. sugar to 1 lb. prepared fruit. Cook until thick so that it holds the rind.

MRS. FINCH.

Sandwiches and Fillings

Orange Marmalade Sandwiches.

Spread orange marmalade on buttered bread. Put 4 slices on top of each other and place under weight, and when well pressed cut down in thin slices so they will look like jelly cake. MRS. MARTIN.

Pimento Cheese Sandwiches.

Soften 2 Neufchatel cheeses with sweet cream. Put the contents of one small can of Spanish pimento through the food grinder. Mix thoroughly with the cheese, add salt to taste and a dust of cayenne. Spread between thin slices of buttered bread and cut in fancy shapes.

MRS. A. P. NOYES.

Cherry Sandwiches.

Chop candied cherries fine and moisten slightly with orange juice or maraschino. Spread on rounds of thin, lightly buttered bread. MRS. MARSH.

Boston Sandwiches.

Slice Boston brown bread thin, butter lightly and spread with Neufchatel or cream cheese. Dip crisp lettuce leaves in French dressing, then lay on the bread and press another slice of the bread on top. MRS. MARTIN.

Sandwich Fillings.

Hard boiled eggs, cucumber and salad dressing well mixed and spread between slices of white bread.

Hard boiled eggs and stuffed olives with salad dressing used in same way.

Cream cheese and pepper relish is a good combination. Pickled onions may be used instead of relish if preferred.

Shrimps, cucumber and salad dressing.

MRS. HOYT.

Sandwich Fillings.

Dainty sandwiches are made by passing ham through a chopper and adding a little lemon peel.

By dressing cold halibut with mayonnaise and capers.

By mixing finely chopped walnut meats with cream cheese and orange marmalade. Good with graham bread.

Cold crab meat seasoned with a little Worcestershire sauce is nice.

Mix 3 teaspoons finely chopped almonds, 2 teaspoons finely chopped preserved ginger, ½ teaspoon orange juice and spread between plain wafers or ginger bread.

MRS. FINCH.

Ham Sandwiches.

Put ham through meat chopper, add a boiled dressing, mix very smooth and spread on buttered bread, cut in any shape desired. MRS. J. E. MARSH.

A Dainty and Delicious Ribbon Sandwich.

The ingredients are: A loaf of cream bread, some soft butter, mayonnaise dressing, white meat of chicken put through meat grinder, chopped water cress and minced ham. Cut off crusts of bread, cut slices very thin; spread a slice with butter, then the ground chicken, seasoned. Then another buttered slice; spread the upper side of this with mayonnaise, then cress. Butter another slice of bread, add a layer of minced ham, then the last slice of buttered bread. Put the 4 slices together and press well, the butter and mayonnaise making them adhere to each other. Slice down with a sharp bread knife into 4 proper sized sandwiches. The red, green and yellow of the fillings give a pretty effect. MRS. H. C. MARTIN.

Olive and Eggs Sandwiches.

Stone and chop 12 large olives, add 4 finely chopped hard boiled eggs and enough melted butter to make a paste. Season with pepper and salt, spread on thin slices of bread from which the crust has been removed, and press firmly together in pairs. Eggs and cold fried bacon can be used in same way. MRS. FINCH.

Banana and Red Raspberry Jam Sandwiches.

One-half banana pulp mixed with enough raspberry jam to give it the right flavor and coloring. Spread white bread with butter, then with the above mixture and put 2 halves together. MRS. MARTIN.

Cheese and Onion Sandwiches.

Cut soft rye or graham bread in thick slices and spread thickly with cream cheese which has been softened to a paste with cream and onion juice, about a good teaspoonful of the latter, as you would scrape it from the onion with a spoon, to one cream cheese, a little salt. Press slices together. MRS. H. C. MARTIN.

Sardine and Egg Sandwiches.

Rub to a paste 1 doz. skinned and boned sardines, the yolks of 3 hard boiled eggs and the finely chopped whites; add ½ cup butter, beaten to a cream with 1 teaspoon mustard, season with pepper and salt, add the juice of ½ lemon and spread between slices of bread. MRS. MARTIN.

Ham Sandwiches.

Make a dressing of ½ cup butter, 1 tablespoon mixed mustard, 1 of salad oil, a little red or white pepper, a pinch of salt and the yolk of an egg. Rub the butter to a cream, add the other ingredients and mix thoroughly, then stir in as much chopped ham as will make it consistent and spread between thin slices of bread. Omit oil and substitute melted butter if preferred. MRS. MARTIN.

Beverages

Mint Fizzle.

Cut the rind of 1 lemon thin, then into small strips. Squeeze juice of ½ lemon into each glass, add 1 teaspoon sugar, stir until dissolved. Fill half up with shaved ice, pour in half ginger pop and half grape juice. Place 3 sprigs of mint and 2 pieces of peel in each glass and serve with straws. MRS. MARTIN.

Iced Cocoa.

Mix thoroughly ½ lb. Bensdorp's Royal Dutch cocoa with 2 lbs. granulated sugar; add 1 pt. hot water and boil 3 minutes. Strain and when cool add, if desired, 1 tablespoon vanilla. Put 3 tablespoons of this syrup in a glass half filled with cracked ice, fill glass with rich milk, sugar to taste, shake thoroughly and serve. Whipped cream is a great addition. MRS. FINCH.

Red Currant Punch.

Boil for 5 minutes 1 cup sugar and 3 qts. water. Remove from fire and while syrup is still hot dissolve in it 1 pt. currant jelly. Add 3 lemons and 3 oranges sliced thin. Set on ice until chilled and serve in glasses partly filled with crushed ice. MRS. MARTIN.

Fruit Lemonade.

Juice of 8 lemons, and 2 oranges (large size), 3 lemons sliced. Boil 4 cups sugar in 1 qt. water, add 3 qts. cold water. When syrup is cold add juice of lemons and oranges, the lemon slices, maraschinos, pineapple, currant jelly or other flavoring if desired. Boiling a little of lemon peel with sugar and water improves the flavor.

MRS. SQUIER.

Ching-Ching.

Fill glass 2-3 full of shaved ice, add 3 or 4 lumps of sugar, the juice of a large orange and a few drops essence of clove or peppermint. MRS. MARTIN.

Austrian Coffee.

Make strong coffee, add sugar and cream to taste and set away until very cold. Before serving put a spoonful vanilla ice cream in each cup. MRS. FINCH.

Punch.

To 1 qt. water add 2½ cups sugar with a little shredded lemon peel; boil 20 minutes. While yet warm add 1 pt. shredded pineapple, 2 cups lemon juice, 1 cup orange juice. Cool and strain. When ready to serve add 1 qt. Apollinaris Maraschinos and other fruits may be added, grape juice, etc., to taste. MRS. SQUIER.

Pickles

Cucumber Pickles.

Take small cucumbers, soak them over night in cold water, drain. Place in jars with 5 or 6 pieces of horse-radish to a quart, with a little alum if desired. Fill the jars as full as may be and cover with brine of salt and vinegar made in the proportion of 1 gal. vinegar to 1 pt. salt. MRS. J. M. FAY.

Green Tomato Sweet Pickle.

One pk. green tomatoes. Slice thin and stand over night with salt. In morning pour off liquor. One pt. vinegar, 3 lbs. brown sugar, 1 oz. each cloves and cinnamon (put in a bag). Boil all together ¾ hour; then take out tomato. Boil liquor until it thickens and pour over tomatoes. MRS. MARSH.

India Chutney.

Put together 2 qts. chopped apple, 2 qts. green tomatoes, 1 lb. raisins. Three cups brown sugar, 1 cup lemon juice, 1 small onion chopped, 3 cups vinegar, ¼ cup salt, 1 small teaspoon cayenne, 1 tablespoon ginger. Mix and let stand in earthen dish over night. In morning boil until tender. Put in jars or jelly glasses. MRS. IRWIN.

Green Tomato Pickle.

One basket of green tomatoes sliced, 12 large onions sliced thin, 6 green peppers chopped fine, 1 cup of salt; let stand over night in stone jar. In morning cover with water and let stand 1 hour, drain water off, put in kettle and cover with vinegar; add 1 cup molasses, 3 cups sugar, 2 tablespoons cinnamon, 1 of nutmeg, 1 of clove, 1 of alspice, 1 of mustard. Cook slowly 3 hours.

MRS. WEISER.

Chili Sauce.

One pk. tomatoes stewed until fine, 10 green peppers and 5 medium sized onions chopped fine; mix with tomatoes. One qt. vinegar, 2 cups brown sugar, 3 teaspoons pepper, 3 of cinnamon, 3 of clove, 3 of mustard. Boil slowly 1 hour. Bottle when hot. MRS. DEXTER.

Piccalilli.

One pk. green tomatoes, chopped fine, with some seed cucumbers which pare and cut in small pieces. Put tomatoes and cucumbers separately in weak brine over night and rinse in clear water in the morning. Cut 2 bunches celery in small pieces, 1 large cabbage chopped, 4 large onions, 2 peppers (without seeds) chopped, mixed, and cook in a little weak vinegar, and drain. To 2 qts. vinegar add 3 lbs. brown sugar, 1 small tablespoon each of cinnaman, alspice and cloves, 2 tablespoons white mustard seed. Let this boil and pour over the fruit. Let stand for a week, then put in glass jars. MRS. CARPENTER.

Snapi.

One-half bu. green tomatoes, 6 green peppers, 12 medium sized onions. Chop together; let stand over night with 2-3 cup salt sprinkled over. In morning drain, add 3 pts. vinegar, let cook 1 hour. Drain off vinegar and put "chop" into jar. Have cooked together, just long enough to dissolve well, 1 qt. vinegar, 3 lbs. sugar, 2 tablespoons ground cinnamon, 1 of clove and ½ cup mustard seed. Pour boiling hot over "chop." MRS. MARTIN.

Pottsfield Pickles.

Six cups green tomatoes, chopped, also 6 cups red tomatoes, 6 cups onions, 4 red peppers, 2 bunches celery. Mix together and add ½ cup salt; let stand over night. In morning drain, add 2 (scant) qts. vinegar, 4 cups brown sugar, ½ teaspoon (each) of clove and cinnamon. Cook 20 minutes after it is thoroughly heated. MRS. MARSH.

Canned Beets.

Cook small beets in the usual way, skin and place in glass jars. Pour over the beets the following, which has been boiled: One-half cup vinegar, ½ cup water, 4 tablespoons sugar, 1 of salt. Seal, and when used heat or eat cold as preferred. MRS. J. M. FAY.

Shirley Sauce.

Two doz. ripe tomatoes, 3 large onions chopped, 2 or 3 green peppers chopped. Salt, pepper and sugar to taste, about as you would prepare plain stewed tomato for the table. Cook all together, add 4 cups vinegar, cook, bottle hot and seal. MRS. MARTIN.

Dressing to Serve with Southern Lettuce.

One and one-half parts mayonnaise, 1 part chili sauce (or Shirley sauce), 4 drops vinegar (or lemon juice), 1 tablespoon Worcestershire. If liked very hot add paprika.
MRS. MARTIN.

Pepper Relish.

One doz. medium sized onions, 1 doz. red peppers (remove seeds), 1 doz. green peppers (without seeds). Put through food chopper and scald with boiling water. Add 1½ pts. vinegar, 4 tablespoons salt, 2 cups sugar. Boil 5 minutes and bottle. Or,

After scalding: Use 2 cups vinegar, 1½ cups sugar, 1 tablespoon salt, 1 teaspoon ground cinnamon, 1 teaspoonful ground clove. Boil 5 minutes. MRS. HOYT.

Horse Radish Pickle.

One gal. vinegar, 1 cup of sugar, 2-3 cup salt, 1 cup chopped horse radish, 1 tablespoon pulverized alum. Prepare cucumbers by peeling and slicing lengthwise, removing inside. Put into the cold uncooked vinegar.
MRS. SQUIER.

Oil Pickles.

One hundred small cucumbers, 1 qt. onions, ¼ lb. ground mustard, 1 teaspoon black pepper, ¼ lb. mustard seed, 1 pt. olive oil, 1 oz. celery seed, 2 qts. vinegar. Pare, and slice in thin slices cucumbers and onions. Put a layer of cucumbers, then layer of onions, then sprinkling of salt. On top place a heavy weight and let stand at least 6 hours. Drain off liquor. Put 1 teaspoonful of alum in enough cold vinegar to cover pickles. When alum has dissolved pour over cucumbers and onions and let stand 4 or 5 hours; drain. This also may be used for other purposes.

Put cucumbers and onions into jars. Mix mustard, pepper and celery seed with the oil, then add gradually the 2 qts. of vinegar and pour over cucumbers and onions. Seal jars and in two weeks pickles will be ready for use.

MRS. WILCOX.

Picallili.

One pk. green tomatoes, 1 cup salt, 6 small onions, 1 large bunch celery, 2 cups brown sugar, 1 teaspoon white pepper, 1 tablespoon each of cinnamon, alspice and mustard, 2 qts. vinegar. Chop tomatoes, mix with salt and let stand over night. In morning pour off water and chop onions and celery. Cook all, with spices, slowly all day.

MRS. HANNUM.

Mustard Pickle.

Two qts. small cucumbers, 1 qt. small onions, 2 qts. green tomatoes sliced, 2 cauliflowers, 3 green and 3 red peppers. Cut small as you like and let stand over night in salt water. In morning bring to scalding heat and drain. Take 3 qts. vinegar and 1½ lbs. sugar, bring to a boil, thicken with ¾ cup of wheat flour, ½ lb. mustard, 1 large tablespoon tumeric, mix smooth with cold vinegar. Put in pickle and heat through. Will keep without being sealed.

MRS. STOWELL.

Mustard Pickles.

One qt. small cucumbers, 1 qt. sliced cucumbers, 1 qt. green tomatoes, 1 qt. button onions, 1 large cauliflower, 4 green peppers. Chop peppers as fine as you wish and separate cauliflower into bits, cut up tomatoes and cucumbers, cover with brine of 4 qts. water, 1 pt. salt and let stand 24 hours. Then heat and drain off the brine. Mix 1 cup flour, 6 teaspoons mustard, 1 of tumeric, 1 cup sugar and add cold vinegar to make a smooth paste; then add enough vinegar to make 2 qts. Boil until it thickens, pour over the vegetables and heat all well. Seal in glass jars.

MRS. FAY.

Cucumber and Onion Pickle.

For 25 full-grown cucumbers, sliced a little thicker than for the table (not peeled), add 8 onions sliced, and 1 cup of salt. Mix and let stand over night. In the morning drain well, add 1 cup each of black and white mustard seed, 1 cup celery seed, 2 qts. vinegar, 1 cup of olive oil, a little powdered cinnamon if you like, and 1 pt. port wine. Mix all thoroughly in the jar. Stir well each morning for 2 weeks, when it will be ready for use.

MRS. SQUIER.

Italian Spaghetti.

Use Freihofer's Egg Elbow Spaghetti. Boil the spaghetti in meat stock or boiling salted water about ½ hour. If you use stock cook until the liquid is nearly gone. Fry in frying pan 5 or 6 slices of salt pork, slice in an onion and brown well. Add 1 can tomatoes, a dash of red pepper. Let simmer about an hour or until thick. It may be strained or not. This quantity is enough for two meals, using about 2-3 box of spaghetti. Mix sauce well with spaghetti and sprinkle with grated cheese. Serve at once.

MRS. HOYT.

Miscellaneous

Casserole.

Soak ½ cup rice ½ hour. Place 3 sliced onions in bottom of the dish, add 6 sliced potatoes and then the rice, salt, pepper and butter, with 1 lb. hamburg steak and 1 can of tomatoes over the whole. MRS. FINCH.

Corn Oysters.

One can corn or same proportion of fresh corn shaved from cob, add 1 cup sifted flour, 1 tablespoon milk, butter size of a walnut, 1 well beaten egg, salt and pepper to taste. Mix and drop in spoonfuls, the size of an oyster, into hot fat and fry until crisp brown on both sides. Serve hot. MRS. IRWIN.

Fried Egg and Bread.

Butter frying pan and break an egg into it. Place a slice of bread on top. When egg is cooked turn and brown the bread. Serve hot. MRS. FINCH.

Lamb Casserole.

Two lbs. lamb cut in small pieces, boil in a little water and let cool to remove grease. Then put in casserole, season with pepper and salt and add a little flour and butter. Cook 3 or 4 hours. About 10 minutes before serving add ½ can of peas. Sliced carrot can also be cooked in it. MRS. FINCH.

Corn Chowder.

One can corn, 4 cups potatoes, 1 small onion, a small slice fat salt pork (each cut in dice), 4 cups hot milk, 2 teaspoons butter, salt and pepper to taste, 8 small crackers. Cover the potatoes with boiling water and add the onion and pork. When potatoes are tender add corn and milk, keeping at boiling point. Add seasoning and crackers and serve. MRS. FINCH.

Confectionery

Fudge.

Three cups sugar, 3 sqs. chocolate, ¾ cup milk, 1 heaping tablespoon butter. Let cook until you can form balls in cold water. Take from stove, add 1 teaspoon vanilla and beat until it creams. MRS. W. R. WEISER.

Butter Caramel.

Two cups sugar, ½ cup butter, ½ cup vinegar, 1 teaspoon molasses. Boil slowly. Done when brittle in cold-water test. MRS. FINCH.

Fudge.

Three cups sugar, ½ cup Karo syrup, 2-3 cup water. Boil until brittle when dropped in water. Add ½ teaspoon salt, 1 cup chopped nuts, the beaten whites of 2 eggs. *Beat as long as you can.* MRS. COOLEY.

Grilled Almonds.

Blanch 1 cup almonds, dry them thoroughly. Boil 1 cup sugar and ¼ cup water till it "hairs," then add the almonds. Let them fry in this syrup, stirring occasionally, until they turn a faint yellow brown. Remove from fire at once and stir until syrup has turned to sugar and clings to nuts. MRS. FINCH.

Peanut Brittle.

Two cups granulated sugar. Put in sauce pan (sheet iron preferred) with 2 tablespoons water (either hot or cold) and cook until brown. The sugar will thicken and candy before it begins to brown and you may think it a failure, but this is a step in the making. Stir enough to prevent burning, but let it brown; it will soon melt and be like syrup. When melted put in 1 cup of ground peanuts, stir well, pour into warm buttered tins in as thin sheet as possible. Set to cool. MRS. MARTIN.

Peanut Butter Fudge.

Two heaping teaspoons peanut butter, 2 cups sugar, ½ cup milk. Cook until it makes a soft ball and beat until creamy. MRS. FINCH.

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